



ALL DAY MENU 11.30AM TO 9PM

HAPPY HOUR FROM 3PM FOR TWO HOURS

TAPAS

- Olives**, house marinade, pita bread (v) 9
Garlic Bread garlic butter, parsley (v) 10
Fries (v/df) 10
Patatas Bravas
fried potatoes with bravas sauce (gf/df/vg) 12
Middle Eastern Chickpea & Tomato Pisto
with pita bread (df/vg) 12

Pan Tumaca with Cuca Anchovy
grated tomato, anchovy on toasted bread,
drizzled with olive oil (df) 12

Pumpkin Arancini (2)
rocket, truffle aioli, Grana Padano (v) 10

Spanish Chicken Croqueta (2) 11

Bruschetta, tomato, basil & feta (v) 14

Mediterranean Grilled Chicken Wings (4)
(gf/df) 12

Grilled Chorizo & Prawn Skewers (2)
rocket, cherry tomato, red pepper coulis 12

SMALL PLATES

Egyptian Spiced Calamari
grilled lemon wedge, saffron aioli (gf/df) 20

Octopus
slow cooked sliced octopus with crushed
potatoes and romesco sauce (gf/df) 19

Crispy Pork Belly Bites, apple & ginger compote,
salsa verde (gf/df) 19

Salumi Board to Share, cured meats, hummus,
pita bread, evoo (df) 35

Cheese Board to Share
three cheeses, crackers, seasonal fruits 36

BELLA FRESH PASTA

** gluten free pasta available - extra 5

Humpty Doo Barramundi & Lemon Myrtle
Ravioli, tossed in white wine, prawns,
cherry tomato & zucchini 38

Papparedelle **
beef & red wine ragu with mushrooms,
rich tomato sugo 33

Mafalda **
house made pesto (rocket & pumpkin seeds),
semi-dried tomatoes, kale (df/vg) 28

Add chicken 8

Spaghetti **
prawns, fresh chilli, tomato, garlic, white wine 38

*Please note - 15% surcharge occurs on all public holidays.
Payments made by credit cards will also incur the 1.5%
bank merchant fees. No split bills.*

LARGE PLATES

Paella Mixta
prawns, squid, mussels, onion, garlic,
tomato, red peppers (gf/df) 38 pp

chicken, chorizo, onion, garlic, tomato
red peppers (gf/df) 30 pp

Paellas are made to order and can take up to
30 minutes to cook

Beer Battered Local Fish & Chips
served with garden salad, house made
tartare sauce (df) 34

Mediterranean Beef Brisket Burger
roast capsicum dressing, cheese,
caramelised onion, rocket, fries 26

Braised Beef Cheek
roasted root vegetables, spinach,
hummus, jus (gf/df) 38

House-made Chicken Parmigiana,
garden salad 33

SALADS

Roasted Pumpkin
quinoa, rocket, currants, pomegranate
molasses (gf/df/vg) 18

Add pulled lamb shoulder 8

Caesar
freshly cut cos lettuce, white anchovies,
croutons, bacon, egg, shaved parmesan
cheese, house-made dressing 20

Add chicken 8

Caprese
buffalo mozzarella, fresh tomato, rocket,
basil, sea salt (gf/v) 19

PIZZA

(9inch / 12inch)

Gluten free pizza same price as large
Vegan mozzarella available - extra 5

Pig Lover 24/30
san mazzano tomato, mozzarella, ham,
bacon, salami, rosemary, olive oil,
BBQ sauce

Margherita 18/24
san mazzano tomato, for di Latte
mozzarella, cherry tomato, basil oil,
rocket (v/vgo)

TWO HAPPY HOURS From 3:00 PM – Every Day

Great Northern Crisp or Original on tap 6
Canadian Club & Dry on tap 6
House Sparkling, Sauvignon Blanc Wine 6
Glass of Red or White Sangria 6
Aperol Spritz / Campari Spritz / Frozen Cocktail of the Day 12

Beef Brisket Slider, sun dried tomato, lettuce 8
Crispy Pork Belly Slider, lettuce, apple & ginger compote 8



Daily Sessions

12.30pm to 2.30pm
3.30pm to 5.30pm
6.30pm to 8.30pm

Minimum 2 guests, maximum 30
Bookings Essential

Burger & Beer 59pp (includes 2 hours all tap beers/cider)
Choice of Beef Brisket, Chicken or Vegetarian Burger

Any Excuse 65pp (includes 2 hour beverage package)
Platter of cheese, dips, marinated olives, seasonal fruits, crackers

La Fiesta – 69pp (includes 2 hour beverage package)
Entree to share of marinated olives & Patatas Bravas
Main to share of Chicken & Chorizo Paella
(vegetarian option available on request)

Saluti 73pp (includes 2 hour beverage package)
Entree to share of Pumpkin Arancini

Main – choice of Pig Lover or Margherita Pizza – 9 inch
or Mafalda pasta with pesto (can add chicken)

Rock the Boat 89pp (includes 2 hour beverage package)

Entree – choice of
Grilled Chorizo & Prawn Skewers, rocket, cherry tomato, red pepper coulis
Egyptian Spiced Calamari, grilled lemon wedge, saffron aioli (gf/df)

Main – choice of
Beer Battered Local Fish & Chips served with garden salad, tartare sauce (df)
Humpty Doo Barramundi & Lemon Myrtle Ravioli, tossed in white wine, prawns,
cherry tomato & zucchini

2 hour Beverage Package

Tatachilla Sparkling Wine / Tatachilla Sauvignon Blanc
Great Northern Crisp / Great Northern Original
Mimosas / Jug of Sangria (white or red)
Soft Drinks

Terms & Conditions apply

Any offensive behaviour will be met with RSA (Responsible Service of Alcohol) laws and alcohol service will be limited accordingly. Strictly one (1) drink per person at a time.

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